ROWNTREE'S
Recipe Book
SUNRIPE JELLIES

A PERFECT FINISH

Any meal—from after-school tea to a dress-up dinner party—becomes twice as exciting and successful if it finishes up with delicious Rowntree's Sunripe Jelly.

Yes, these wonderful jellies *look* so tempting—so clear, colourful and sparkley-bright! And then those delicious flavours: raspberry, strawberry, lemon, orange, lime, blackcurrant, pine-apple, greengage . . . each one is a winner!

Because of their special "cubing", Rowntree's Sunripe Jellies are marvellously quick and simple to prepare. And they lend themselves to any number of exciting and delicious recipes—some of which you'll find in this book. They range from simple children's dishes, that have been especially thought out to appeal to the eyes as well as the appetite, to more elaborate special occasion recipes that you'll enjoy making and feel proud to serve.

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ROWNTREE'S SUNRIPE JELLIES

Purely delicious, true-to-fruit flavours

BASIC INSTRUCTIONS FOR MAKING ROWNTREE'S SUNRIPE JELLY

Place the jelly, cube side downward, in a jug or other receptacle. Pour on ½ pint of very hot but not boiling water and stir until the jelly is dissolved. Then add approximately ¼ pint cold water to make up to 1 pint. Pour into mould and leave in a cool place to set.

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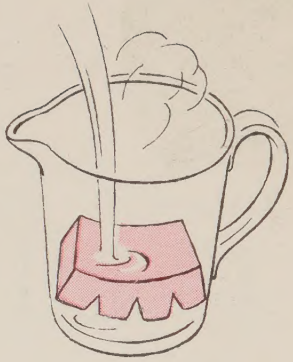
If you have a refrigerator here is a special quick-setting method. Put the jelly into a pint graduated measure and pour on to it sufficient boiling water to bring to the 12 oz. mark. Stir until the jelly is completely dissolved. Now add ice cubes from the refrigerator to the liquid until it reaches the 1 pint mark on the measure. Stir until the ice has dissolved. By this time the jelly will be thickening so pour it without delay into a mould or dish. Leave 5 minutes to set.

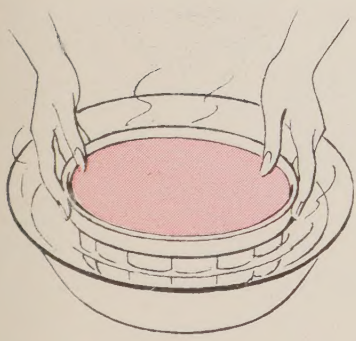


BASIC INSTRUCTIONS FOR MAKING MILK JELLY

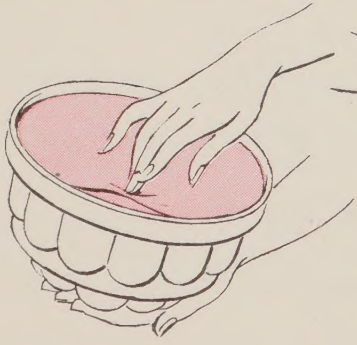
1 *Rowntree's Sunripe Jelly* (any flavour), *about* ½ *pint fresh milk*

Dissolve the jelly with a little very hot water. When cool, but not set, add cold milk to make up to 1 pint, or less in summer. Mix slowly but thoroughly.

HINTS TO REMEMBER WHEN TURNING OUT A JELLY



Dip the mould into hot water for a second or two. It is better to dip it once into hot water than several times into warm water, as the latter will result in a blurred edge.



Loosen the jelly from the sides of the mould by pulling it gently away with the finger-tips.

Damp the surface of the dish so jelly can be slid into position if it is incorrectly placed at first.

Place the dish upside down over the mould, then invert and give one sharp downward shake, an upward movement may cause an airlock.

Family Favourites

A sweet makes meal-time a million times more enjoyable, but sometimes when it's "just-the-family" one doesn't feel like going into a lot of elaborate preparations. That's the joy of Rowntree's Sunripe Jellies! It takes no time and even less effort to make sweets, like those given here, that for looks and flavour get the whole family's vote of thanks.

GARDEN SALAD BOWL

2 *Rowntree's Sunripe Jellies* (Raspberry flavour)

1½ *pints water*

1-2 *cups mixed fruit* (fresh, bottled or tinned, e.g. raspberries, strawberries, cherries, plums, grapes, apples, pears, etc.). N.B. *Fresh* pineapple should not be used as this destroys the setting properties of jelly.

¼ *pint water* 2 *oz. sugar*

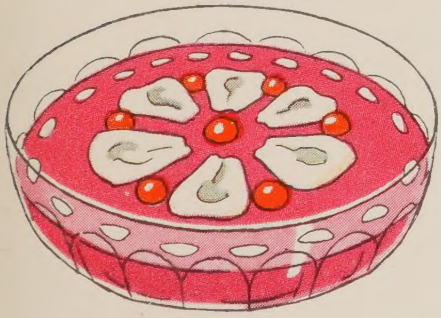
Dissolve the jellies in the 1½ pints nearly boiling water and allow to cool. Cut up the prepared fruit into small pieces leaving small fruits, e.g. raspberries, whole. Mix well together and put half the mixture into a glass serving bowl. Pour the jelly over this just as it is setting and stir well. Heat the sugar in the ¼ pint water until it is dissolved and pour this over the remaining fruit. Cover and allow to stand until the jelly sets. Put the fruit and syrup over the jelly, arranging it slightly to make an attractive fruit salad. Serve plain or with evaporated milk or cream.

ORANGE COCONUT CUPS

1 *Rowntree's Sunripe Jelly* (Orange flavour)

¾ *pint water* 2-3 *oz. Coconut* 1 *Orange*

Dissolve the jelly in the ¾ pint nearly boiling water and allow to cool until it becomes nearly set. Peel the orange, removing the white pith, and cut the flesh into small pieces. Add this with the grated rind and the coconut to the jelly. Stir well and pour the mixture into individual sundae glasses. Decorate with thick whipped cream and thin strips of crystallized orange rind or a few sections of the fresh orange. Boiled rice may be substituted in the place of coconut. 1 level tablespoon of golden syrup should be added to the rice.



Garden Salad Bowl

Orange Coconut Cups

for the children

Rowntree's Sunripe Jellies are a "natural" for the children! Everything about them is appealing; their fascinating consistency, gay, clear colours and true-to-fruit flavours! And, of course, there are endless things you can *do* with jellies to delight a child—you'll find a number of easy and original ideas in the following section.

Mothers know, too, that Rowntree's Sunripe Jellies are pure and *good* for children; and a wonderful way to perk up the finicky appetite of an invalid.

CHILDREN'S PARTY GATEAU

Serves 8 children

2 *Rowntree's Sunripe Jellies* (Orange flavour)
1½ *pints of water*
4 *oz. savoy fingers* (or 6 small sponge cakes)
¼-½ *pint cream* (or mock cream)
Grated chocolate
Pale yellow birthday candles and holders
A little yellow food colouring

Dissolve the jellies in the 1½ pints nearly boiling water. Allow to cool and pour some of it into a 7″ cake tin with a solid base (or an 8″ ring cake tin), to make a depth of about ¼″. Cool until set*. Arrange half the sponge fingers on this layer of jelly so that they radiate from the centre and set a little more jelly over these to hold them in place. Pour on nearly all the remaining jelly and when this is set arrange the rest of the sponge fingers in a similar way. Pour over the remaining jelly to set, and make as cool as possible. Turn out on to a cake board or flat plate. "Ice" the top (or top and sides) with the whipped cream and decorate with piped cream tinted very pale yellow. Decorate with grated chocolate and the candles. Chill thoroughly, cut as for a cake, and serve as soon as the candles have been allowed to burn a little while and have been blown out.

* Keep the remaining jelly in a slightly warm place to delay setting.

RASPBERRY SANDWICH MOULD

2 *Rowntree's Sunripe Jellies* (Raspberry flavour)

Water Milk

Make up half of one of the jellies, using $\frac{1}{4}$ pint of hot water and making up to $\frac{1}{2}$ pint with cold water when jelly is dissolved. Pour into a 2 pint fancy mould and allow to set. Make a 1 pint milk jelly according to directions on page 3 and pour on to set water jelly. Leave to set. Make up remaining half jelly, and pour on to the set milk jelly. When the whole is set turn out on to a serving dish.

"THE SAUCY SAL"

1 *Rowntree's Sunripe Jelly* (Lime flavour)

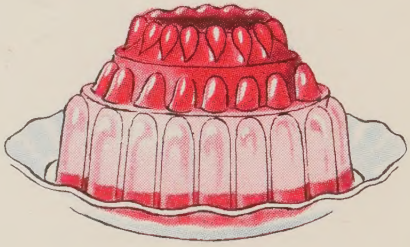
2 *Rowntree's Sunripe Jellies* (Raspberry flavour)

1 *teacup fruit, e.g. banana, apple, etc.*

A little cream (fresh or mock cream) 1 *sheet rice paper* 1 *wooden skewer* *Water*

Make the lime jelly according to directions on page 2. Pour on to a large oval plate and allow to set. Dissolve the raspberry jellies in sufficient nearly boiling water to make up to $1\frac{1}{2}$ pints and pour into a 2 pint oval pie dish. Cut fruit small and stir into jelly when nearly set. Allow to set overnight. Turn out on to the "sea" of lime jelly, by turning the jelly on to the hand and then on to the plate of jelly. Cut rice paper to form a sail and insert a wooden skewer through this to make a mast. Stand the skewer in the raspberry jelly. Pipe whipped cream to form waves and/or to make an edging to the deck and round the base of the mast.

Children's Party Gateau



Raspberry Sandwich Mould

"The Saucy Sal"

ROWNTREE'S RABBITS

1 *Rowntree's Sunripe Jelly* (Orange flavour)

¼ *pint water*

1 *level tablespoon Rowntree's Cocoa* ¼ *pint milk*

1 *Rowntree's Sunripe Jelly* (Lime flavour)

¾ *pint water*

Dissolve the orange jelly in the nearly boiling water and allow to cool. Blend the cocoa with the milk and bring to the boil. Allow this also to cool. Mix the jelly and the cocoa mixture together and pour into a small, flat-bottomed baking tin to the depth of about ½". Allow to set. Dissolve the lime jelly in the nearly boiling water and pour into six fruit dishes or saucers to set. Using a 'rabbit' or other animal biscuit cutter dipped in hot water cut out the shapes in the chocolate jelly while it is still in the tin. Stand the tin for an instant in very hot water and the shapes can then be easily lifted out with a knife. Place the 'rabbits' on the lime jellies, one to each dish. Pipe with cream or mock cream to give the rabbits tails and eyes and surround the dishes with a thin border of mock cream and the remaining chocolate jelly finely chopped.

Rowntree's Rabbit

KNICKERBOCKER GLORY

Knickerbocker Glory

1 *Rowntree's Sunripe Jelly* (Raspberry flavour)

¾ *pint water*

1 *Rowntree's Sunripe Jelly* (Lime flavour)

¾ *pint water*

Ice cream for 4

Make up the jellies separately according to the directions on page 2 and allow to set. Whisk separately until very light and frothy. Put tablespoonfuls of alternate flavours in tall ice glasses and top with a good serving of vanilla ice cream. Decorate with ice cream wafers just before serving, and ½ teaspoon of each jelly for the top.

MAKE IT WITH

MILK

Most housewives have come up against the problem of how to get the family to take the amount of milk that good health demands. One very good way is to serve Rowntree's Sunripe Jellies made with milk. Even the confirmed "don't-like-milk-ers" won't have to be coaxed into eating these luscious tasting sweets. They'll gobble up every bit and *then* ask for more.

BLACKCURRANT BORDER

1 *Rowntree's Sunripe Jelly* (Blackcurrant flavour) *Milk*

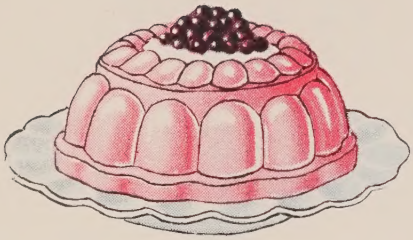
1 *breakfast cup blackcurrants* (Fresh, bottled or tinned blackcurrants may be used)

¼ *pint water* 2 *oz. sugar*

2 *level teaspoons cornflour*

Make a milk jelly according to the directions on page 3. Pour into a 1 pint border mould and allow to set. Stew the blackcurrants gently in the water with the sugar, until they are tender but not broken. Strain and thicken the juice with the cornflour blended with a little cold water to make a thick cream, bringing the thickened juice to the boil, stirring. Add the blackcurrants and allow to cool. Turn out the jelly on to a flat serving dish, fill the centre with the fruit and decorate with cream or mock cream.

N.B. A border mould can be improvised by using a 6″ cake tin with a solid base and standing a tumbler in the centre. The jelly is poured around the tumbler and allowed to set. The tumbler is then filled with warm water and quickly removed.



Blackcurrant Border

LEMON DELIGHT

1 *Rowntree's Sunripe Jelly* (Lemon flavour)
Water ¾ *pint milk* 1 *oz. sugar*
2 *eggs*

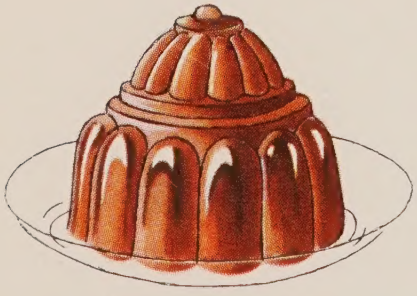
Dissolve the jelly in enough water (nearly boiling) to make up to ½ pint and allow to become nearly set. Make a custard of the milk, sugar and beaten egg yolk, stirring until it has thickened. Stir the jelly into the cooled custard and fold in the stiffly beaten egg whites. Pour the mixture into a 2 pint mould and allow to set. Decorate.

Lemon Delight

CHOCOLATE CHIFFON

2 *Rowntree's Sunripe Jellies* (Orange flavour)
½ *pint water*
1½ *oz. Rowntree's Cocoa* 2 *oz. sugar*
2 *eggs* (separated) ¾ *pint milk*
½ *teacup cream*

Dissolve both jellies in the almost boiling water and allow to become nearly set. Put the milk, egg yolks, cocoa and sugar into a double saucepan and cook over a gentle heat until thickened. Allow to cool. Add the jelly which has been whisked until frothy, the stiffly beaten egg whites and the whipped cream. Whisk all together gently until well blended, and turn the mixture into a 2 pint mould. When set turn out on to a flat serving dish and decorate.



Chocolate Chiffon

Weddings, birthdays, anniversaries, all call for something very extra special in the way of a sweet. Given here are some recipes that will not only prove the high-spot of any party but which are so attractive to look at that they're a table decoration in themselves.

These recipes naturally take a certain amount of time but they're all basically simple to make. Remember, though, that much of their success depends upon the care and imagination you show in decorating them.

You'll find that if you don't have a forcing bag you can create attractive patterns and shapes with the prongs of a dessert fork. Almonds and coconut are both ideal for decorating and they look particularly attractive if they are slightly "browned" beforehand in a low oven.

If you do not have any fresh cream an effective mock cream can be made from the following recipe:—

1 *level tablesponful cornflour*
1 *oz. margarine*
$\frac{1}{4}$ *pint milk*
1 *rounded tablespoon castor sugar*
Vanilla essence

Mix the cornflour to a smooth paste with a tablespoonful of cold milk. Bring the rest of the milk to the boil and pour on to the blended mixture,

stirring well. Return to the saucepan and cook for 2 or 3 minutes, stirring all the time. Set aside until quite cold, stirring from time to time. Cream the margarine and sugar together until soft and fluffy. Whisk in the cold cornflour mixture a little at a time until the mixture has the consistency of whipped cream. Add a few drops of vanilla to taste.

JELLIED TIPSY CAKE

3 *oz. castor sugar* 1 *tablespoon hot water*

3 *small eggs or* 2 *large ones* 3 *oz. plain flour*

1 *tin pears* 1 *wineglassful sherry*

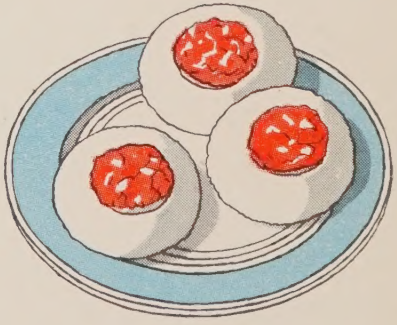
1 *Rowntree's Sunripe Jelly* (Lemon flavour)

¾ *pint water* *Whipped cream*

Blanched almonds and glacé cherries

Grease a 1½ pint aluminium jelly mould of fancy pattern, preferably a border mould, and dust with a very little sugar and flour as for a sponge cake tin. Put the castor sugar and hot water into a basin and add the eggs. Whisk well until the mixture is very light and thick. Sift the flour and fold in gently. Turn the mixture into the prepared mould and bake for 35-40 minutes in a moderate oven (gas—Regulo 5, electricity—400°F.) until cooked. Turn out on to a cooling tray. Dissolve the jelly in the ¾ pint nearly boiling water and allow to become cool and nearly set. Add the sherry to 1 wineglassful of the pear syrup and pour this gradually over the sponge so that it is all absorbed. Wash the aluminium mould and stand it on ice or in a very cold place. Pour in some of the jelly to come half way up the sides of the mould and allow to become thick and nearly

Jellied Tipsy Cake



Strawberry Meringues

set. Carefully turn into this the soaked sponge so that it fits the mould shape. Pour round the remaining thick jelly until the mould is brimful. Allow to set. Turn out as for an ordinary jelly. Fill the centre with the cut-up pears and decorate the mould generously with piped cream, almonds and cherries. Chill and serve.

STRAWBERRY MERINGUES

2 *egg whites* 4 *oz. castor sugar*

1 *Rowntree's Sunripe Jelly* (Strawberry flavour)

½ *pint water* ¼ *pint thick cream*

Whisk the egg whites very stiffly. Fold in the castor sugar very lightly. Put the mixture into a forcing bag and pipe in small circles, about 2½-3 inches diameter with a hole in the centre, working round each circle twice with the forcer. The greased baking tray should be covered with greaseproof paper so that the meringues will not stick. Bake for 2 hours without colouring in a very cool gas oven, Regulo ½. If you are using an electric oven heat to 200°F., turn off when meringues have been in a few minutes and leave for 2 hours. The meringues should be set and dry. Dissolve the jelly in the nearly boiling water and allow to become nearly set. Whisk until very light and frothy and then whisk in the whipped cream. Put the mixture into the forcing bag and pipe the creamed jelly into the centre of each meringue circle. Arrange on a flat serving plate and serve immediately.

Sherry Chaud-Froid

Milanaise Soufflé

SHERRY CHAUD-FROID

1 *Rowntree's Sunripe Jelly* (Lemon flavour)

¾ *pint water less* 3 *tablespoonfuls*

1 *oz. crystallized ginger* 1 *oz. glacé cherries*

3 *tablespoonfuls sherry* *Ice cream for* 6-8 *persons*

Whipped cream *Wafer biscuits*

Dissolve the jelly in the nearly boiling water and allow to become cool and lightly set. Add the finely chopped ginger and cherries, and the sherry. Arrange the ice cream on very cold ice plates or in glasses. Whisk the jelly until very light and frothy and immediately pour 2-3 tablespoonfuls over each ice. Decorate with cream and wafer biscuits, chill for a few minutes and serve.

MILANAISE SOUFFLÉ

1 *Rowntree's Sunripe Jelly* (Lemon flavour)

½ *pint water* 2 *eggs*

1 *oz. sugar* ¼ *pint cream*

Whipped cream and pistachio nuts to decorate

4-6 *individual paper soufflé cases*

Dissolve the jelly in the nearly boiling water and allow to cool and nearly set. Separate the yolks of eggs from the whites. Whisk the yolks together with the sugar until very thick and a pale creamy colour. When the jelly is thick, but not set, add it to the yolks and sugar with the stiffly beaten egg whites and the whipped cream. Whisk all together until well mixed and light. Pour into the paper soufflé cases and allow to set in a cool place. Decorate the soufflés with whipped cream and chopped pistachio nuts, or as desired.

Just a moment . . .

The following recipes have been specially thought out for those occasions when you have next-to-no-time to spare. The minimum of preparation is required—yet the results are so attractive that no one will believe they were "done in a moment." And, of course, since they're made with Rowntree's Sunripe Jellies they'll go in a moment, too!

ORANGE BASKETS

1 *Rowntree's Sunripe Jelly* (Orange flavour)
Water 4 *medium-sized oranges* *Angelica*

Make 1 pint of jelly according to instructions on page 2, and allow to set. Cut oranges in half crosswise and scoop out flesh with a teaspoon. Remove pith and fill the rinds with the chopped jelly mixed with small pieces of orange. Cut narrow strips of angelica and orange as handles.

ROWNTREE'S CASTLES

1 *Rowntree's Sunripe Jelly* (Lemon flavour)
1 *Rowntree's Sunripe Jelly* (Raspberry flavour)
or any other 2 flavours
Water *Hundreds and thousands*

Dissolve each jelly in sufficient near-boiling water to make up to $\frac{3}{4}$ pint. Pour into castle pudding tins and when set turn out on to a flat plate and sprinkle the tops with hundreds and thousands just before serving.

ORANGE SLICES

1 *Rowntree's Sunripe Jelly* (Orange flavour)
Water *Rinds of* 3 *oranges* (halved crosswise)

Dissolve jelly in sufficient near-boiling water to make up to $\frac{1}{2}$ pint. Clean all bits of pith out of the rinds and pour in jelly. When set cut each half orange into sections—cutting right through jelly and rind.

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ROWNTREE'S
Sunripe Jelly